CLAIMS

ADDED A27

1. A method for the analysis of a nutritive product in a stage of treatment, in respect of a volatile or volatilisable compound present in or derived from said nutritive product, wherein a sample of said nutritive product is taken, optionally prehandled and subjected to analysis, **characterized** in that the analysis is carried out by a direct inlet gas-phase Fourier transform infra red (FT-IR) spectroscopic method fast enough to make the result of the analysis available to the stage of treatment while the analysed product still is in said stage of treatment.

2. The method according to claim 1, **characterized** in that the spectrum obtained is compared to a reference spectrum or reference spectra in a spectral library in a data processing unit.

3. The method according to claim 1 or 2, **characterized** in that the analysis is carried out to determine one or several predetermined known compounds.

4. The method according to claim 1, 2 or 3, **characterized** in that the analysis is carried out to determine whether a compound or mixture of compounds, which gives rise to a predetermined spectrum, is present in or derivable from the nutritive product.

5. The method according to any of the foregoing claims, **characterized** in that the nutritive product is an animal carcass, especially a swine carcass on a conveyor in a slaughterhouse, and that the carcass is analysed in respect of off-odours, especially skatole and/or androstenone, and that the analysis result is available before said carcass has reached a switch point for selection of track.

6. ~~A method for~~ assorting a nutritive product in a stage of treatment, and subsequently directing the product to optimal use, **characterized** by the steps of

a) identifying pieces of the product,

b) analysing identified pieces of the product in respect of a volatile or volatilisable compound present in or derived from said product, according to any of the methods of claims 1 to 6,

c) labelling the analysed pieces of the product according to the analysis results, and

d) assorting the product into several classes for different uses.

7. The method according to claim 6, **characterized** in that the nutritive product is swine carcasses on a conveyor in a slaughterhouse, and that each carcass is identified, analysed in respect of off-odours, especially skatole and/or androstenone, labelled and directed on a suitable track at a switch point in the conveyor.